

ASSOCIATED S GROCERS

SPECIALS for
Friday and Saturday **APRIL 9 and 10**

B & M	SPERRY
Baked Beans	Pancake Flour
Large Can 18c	Med., 19c; Small 10c

Folger's COFFEE lb. 28c
Send in Sales Slip, and 50c and get
pair of Women's Silk Hose (\$1.10
value) **2 LB. 55c**

SKIPPY	BOLIVAR LARGE
DOG FOOD	OLIVES
6 CANS FOR 27c	(Ripe or Green-Ripe)
BORAX	THRIFTEE
SOAP CHIPS	Salad Dressing
Large Pkg. 22c	Pt. 19c Qt. 31c

WHEATIES 2 Packages For **21c**
"Champion" Cereal Bowl
FREE With 2 Pkgs.

WHITE KING	WHITE KING
BAR SOAP	TOILET SOAP
3 FOR 10c	BAR 5c

Golden Swan "Top Quality"
Borax Powder
10-oz. **10c**
2-lb. **23c**

PIMIENTOS 2 CANS FOR **15c**
TOMATO JUICE
No. 2 Can. **3 FOR 25c**

FANCY PEAS No. 2 Can. **17c**
B & M Lima Beans No. 2 Can. **9c**

Super Suds Large **9c** Giant **17c**
Black Swan Brand
BLACK SWAN SAUERKRAUT 2 CANS FOR **25c**
BLACK SWAN SPINACH 2 CANS FOR **25c**
BLACK SWAN CATSUP 14-oz. Bottle **10c**

Golden Swan
PEARS No. 1 Can. **2 FOR 27c**
PEACHES No. 1 Can. **2 FOR 27c**

GOLDEN SWAN MILK 3 CANS FOR **19c**
GOLD MEDAL Macaroni or Spaghetti Cellophane Pkg. 2 FOR **25c**
BORAXO 15c

Your Associated Grocers

DOAN'S MARKET
2223 Torrance Blvd., Torrance, Phone 486

GEO. H. COLBURN
645 Sartori Ave., Torrance, Phone 622

RICHARD COLBURN
1801 Cabrillo Ave., Torrance, Phone 110

New Ways to Serve Plain Canned Tomatoes

In our effort to serve something different to the family, we must not forget that, even though the unusual flavor is a treat, a plain, delicately seasoned food does, and should, play an important part in our meals.

Canned tomatoes have become an ingredient in preparing dishes rather than being served as an individual food. It is quite natural that it should be used as an ingredient because its flavor and color blends with almost any food and it does play an important part in de-

veloping and bringing out pleasing flavors in dishes. Even so, we ought not to neglect it as an individual food.

Plain stewed tomatoes served in a sauce dish along with the meal are pleasing, and many times it is the one vegetable that just suits the need of the meal. Side dishes used to be very common on the table, but owing to the use of smaller tables in apartments, housewives have fallen into the habit of placing all the food on the plate to save space. That has been a saver in washing dishes, too, but even so, remember side dishes are in good taste and it is smart to serve plain stewed tomatoes.

Season the tomatoes with salt, pepper and butter. Some cooks

like to add a touch of sugar, but whatever seasoning is used be sure the tomatoes are very hot—lukewarm food is not very interesting.

Have you ever tried serving a plain cold canned tomato? Try it sometime. It does sound odd, but many people are fond of them this way. Cold tomatoes like this are good on a plate with some fried country ham and boiled hominy. A small piece of toast, or toast cubes, placed in the sauce dish before adding the stewed chicken, is one of the simple ways this vegetable has been served for years.

FOR EVERYONE
Tickets for Richard Halliburton's personal appearance May

TRY THIS ONE

2 pounds round or chuck
steak cut 1 inch thick
2 tablespoons lard
1/2 cup vinegar
2 tablespoons brown sugar
1 cup meat stock
1 tablespoon flour
Salt and pepper

Cut the steak into pieces suitable for individual servings. Brown them on both sides in hot-lard. Add meat stock, vinegar, and brown sugar, and let simmer until tender, 45 minutes to an hour. Remove to a hot platter and thicken liquid with flour smoothed in cold water.

3 at the Civic auditorium are 55 cents for adults, 25 cents for students.

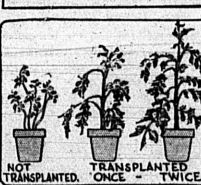
Trout Flies—New Style in Millinery!



The angling season's almost here and Miss Ida May Hulen is selecting her lures and arranging them decoratively on her hat, where fishermen like to carry theirs. Every kind will be seen at the Automobile Club of Southern California FREE Outing Show, Adams and Figueroa streets, Los Angeles, April 13-18, inclusive. Among the thousands of essential for recreationists fishing tackle holds a conspicuous place. There will be excellent entertainment for everybody day and night, including a California flag pageant. Last year's show was attended by 191,000 persons.

IT'S REALLY NO TASK TO CARVE; DO IT THIS WAY

Transplanting Technique



The garden season has now reached a period when transplanting the seedlings which have grown in hotbeds, cold frames and boxes in the house is a main task. The first of these to go out are the head lettuce seedlings which can stand considerable in the way of cool weather and like it.

In transplanting the lettuce, snap off the ends of the leaves for half their length. This will equalize for the disturbance of the roots in transplanting and the plants will take hold much quicker. Set the lettuce plants 8 inches apart in their beds and let the rows be at least a foot apart.

Following the lettuce the seedling onions are due to go in and they, too, should be snapped off, this rule applying to all seedlings in the vegetable garden. Measure the proper distances between the plants as detailed on seed packets and stick to it even if the little plants look lonesome. They will all their space in due time.

Dig a hole sufficient to let the root occupy its full depth and to spread out the side roots. Don't drop it in a wall. Set it deep, almost to the seed leaves. This will be particularly necessary with seedlings that have grown long and leggy. Firm the earth carefully after the soil is filled in and soak. Choose a cloudy day if possible, otherwise shade with paper, straw-berry boxes or flower pots for a day or so. A board set on flower pots is a convenient method for shading a whole row at once.

For the spring growing plants requiring a rich soil, a little plant food may be mixed with the soil at transplanting time so the roots will have food at once.

Pork Chops De Luxe
Pork chops worthy of the name de luxe must be delicately flavored, nicely browned on the outside, white on the inside and so tender that they can be cut easily with a fork. According to Inez S. Wilson, home economist, pork chops of this description are obtained by cooking thick chops by the method known as braising.

In braising, the chops are first browned on both sides, covered tightly and cooked very slowly until done. The chops may be floured if desired; also liquid may be added; but most important is the fact that they are cooked slowly in order to develop the flavor and make them tender and juicy.

ENJOY MOTOR TRIP
A party of five Torrance residents enjoyed a week-end trip to Parker dam and Imperial valley last Friday and Saturday. They were Mr. and Mrs. John H. Strohm and son, J. R. Strohm, and Mr. and Mrs. Fred Hansen. They stayed overnight at the dam-site, returning late Saturday night.

BICYCLE STOLEN
Francis Sheen, 2256 Torrance boulevard, reported the theft of his 28-inch black bicycle from the high school Thursday to police.

WOMEN EVERYWHERE ARE TALKING ABOUT A&P'S VALUES

"IT COSTS MUCH LESS TO SHOP AT A & P"

FANCY	HORMEL'S DAIRY BRAND FANCY EASTERN
Lamb Legs lb. 27c	Skinned Hams lb. 27c
LAMB SHOULDERS 19c	WHOLE or HALF SHANK
HORMEL'S MINNESOTA FANCY EASTERN	FANCY EASTERN SUGAR CURED
SLICED BACON 1/2 lb. pkg. 17 1/2c	BACON By the Piece lb. 29c
EASTERN GRAIN FED PORK SHOULDER ROAST lb. 19c	CUDAHY'S PURITAN PORK LINK SAUSAGE 1/2 lb. pkg. 17c
PORK LOIN ROAST lb. 25c	Plate Rib BOILING BEEF lb. 10c
Fresh, Lean GROUND BEEF lb. 15c	Pure Pork SAUSAGE 25c Wieners, Conneys, Our Own Make lb. 19c Bologna, Minced Ham lb.
CUDAHY'S PURITAN BONELESS	GRAIN FED BRANDED STEER
Smoked Butts lb. 35c	Beef Roast lb. 19c
1 1/2 to 2 lb. avg. cello. wrap	CENTER CUT CHUCK
HEINZ ASSORTED	DEL MONTE
SOUPS med. can 12 1/2c	COFFEE "ORTHO CUT" 1-lb. can 24c
(EX. CHICK, GUMBO, CLAM CHOWDER, CONSOMME)	
DEL MONTE	QUAKER
PEARS BARTLETT No. 2 can 12c	Muffets reg. pkg. 9c
DEL MONTE	DRUMSTICK
TOMATO SAUCE 8-oz. can 3c	Ginger 14-oz. pkg. 17c
DEL MONTE	CARNATION
CATSUP TOMATO 14-oz. bottle 12c	Quick Oats 1-lb. pkg. 18c
DEL MONTE	LIBBY'S LOGANBERRY
FRUITS FOR SALAD 3 8-oz. cans 25c	Juice 16-oz. can 12c
DEL MONTE	MINUTE
RAISINS SEEDLESS 15-oz. pkg. 7c	Tapiooca pkg. 10c
DEL MONTE	ANN PAGE—Macaroni, Elbow Macaroni
CHILI SAUCE 12-oz. bottle 15c	SPAGHETTI 8-oz. pkg. 5c
GLOBE A-1	ANN PAGE NOODLES, 6-oz. pkg. 5c
BISCUIT FLOUR 40-oz. pkg. 20c	
SUNSWET "TENDERIZED"	FRENCH'S
PRUNES 2-lb. pkg. 15c	Bird Seed 10-oz. pkg. 10c
	Toilet Soap Sweetheart 3 cakes 13c
	LARSEN'S Veg-all 17-oz. can 12c
	GERHARDT'S Beans Spiced 3 No. 1 cans 25c
	JAN-U-WINE Soy Sauce 5 1/2-oz. bottle 12c
	Chocolate, Caramel, Vanilla Kre-Mel Dessert 3 pkgs. 10c
	BROKEN SLICED Pineapple No. 2 1/2 can 15c
	ENCORE PURE VIRGIN Olive Oil 1/2-pint 25c
	WHITE HOUSE Evap. Milk 3 can 19c
	FOR PORCELAIN & ENAMEL Bab-O Cleaner can 10c
	GOLD MEDAL "KITCHEN TESTED"
	FLOUR 24 lbs. \$1.07 10-lb. sack 47c
	MAKE YOUR SELECTIONS from "The Pick of the Crop"
	Fruits & Vegetables
	FRESH GREEN PEAS 3 lbs. 17c
	ARTICHOKEES FRESH 2 for 9c
	BANANAS GOLDEN RIFE lb. 5c
	MUSHROOMS FRESH 1-lb. box 25c
	FRESH GREEN ASPARAGUS 3 lbs. 20c

PRICES EFFECTIVE THURSDAY, FRIDAY AND SATURDAY, APRIL 8, 9 AND 10, 1937.
WE RESERVE THE RIGHT TO LIMIT QUANTITIES

A&P FOOD STORES
THE WORLD'S LEADING FOOD MERCHANTS
1319 Sartori, Torrance